

**Specification of Competency Standards**  
**for the Catering Industry**  
**Unit of Competency**

Functional Area - Professional Skills for the Table Service Section

Title	Master food serving skills of Chinese restaurants
Code	108350L2
Range	This unit of competency is applicable to practitioners of the catering services section in the Chinese restaurants. While working in Chinese restaurants or relevant workplaces, practitioners should be able to serve Chinese cuisine in accordance with the working guidelines.
Level	2
Credit	9
Competency	<p>Performance Requirements</p> <p>1. Knowledge of food serving skills of Chinese restaurants:</p> <ul style="list-style-type: none"> <li>• Understand the concepts of table services, including: <ul style="list-style-type: none"> <li>○ Categories and practices of table services</li> <li>○ “Theme services” of different sections in restaurants, etc.</li> </ul> </li> <li>• Know about the different types of dressings and sauces and their combinations, including: <ul style="list-style-type: none"> <li>○ Tastes and characteristics of dressings and sauces used in common dishes</li> <li>○ Names of containers for different dressings and sauces</li> <li>○ Know about the combinations, serving sequences and storage of dressings and sauces, etc.</li> </ul> </li> <li>• Master the methods and skills of using different tools in the catering services section, including: <ul style="list-style-type: none"> <li>○ Know about the names and application skills of Chinese tableware like chopsticks, spoon, ladle, etc.</li> <li>○ Skills of using spoons, forks, chopsticks, etc. for serving</li> <li>○ Master the skills of napkin folding commonly used in restaurants, etc.</li> </ul> </li> </ul> <p>2. Master food serving skills of Chinese restaurants:</p> <ul style="list-style-type: none"> <li>• With the food serving skills of restaurants acquired, follow the instructions of the supervisors to carry out daily work</li> <li>• Apply the food serving skills appropriately, including: <ul style="list-style-type: none"> <li>○ Provide appropriate food services to customers</li> <li>○ Assist in the work of the catering services section, etc.</li> </ul> </li> <li>• Carry out the serving procedures and apply various serving skills, including: <ul style="list-style-type: none"> <li>○ Control the procedures of table services</li> <li>○ Follow the standards of various ways of setting table and tableware</li> <li>○ General setting requirements for breakfast, lunch, dinner and other banquets at different opening hours</li> <li>○ Make use of different serving skills, serving sequences, seat arrangements, etc.</li> <li>○ Adjust the operations and functions of the pantry section, etc.</li> </ul> </li> <li>• Maintain good contact and communication with customers to enhance the overall image of the restaurant</li> </ul> <p>3. Exhibit professionalism</p> <ul style="list-style-type: none"> <li>• Always take the tastes and needs of customers as the priority consideration when providing food services in Chinese restaurants</li> </ul>
Assessment Criteria	The integrated outcome requirements of this UoC are the abilities to:

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	<ul style="list-style-type: none"><li>• Understand thoroughly the serving skills of dishes, and master the combination and storage methods of different types of dressings and sauces to assist in the relevant work of the catering services section under guidance.</li></ul>
Remark	